

Private Dining



SeventyOne™



The Cliff Lodge
Level L2
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Reception

Appetizers

Shrimp Cocktail* | GF | 53/Dozen

Classic Tartar & Cocktail Sauces, Lemon

Southwest Chicken Wings* | 53/Dozen

Smoked, Grilled & Tossed with Signature Sauce, Fried Garlic, Cilantro, Side of Smoked Blue Cheese Dipping Sauce

Kung Pao Cauliflower | V, N | 16/4 People

Crushed Sriracha-Salted Peanuts, Toasted Sesame, Lime, Mint, Scallion, Gochujang Sauce

Delived Eggs* | 24/Dozen

Tobiko, Truffle Oil, Chives

Ahi Tuna Nachos* | 22/4 People

Sesame-Seasoned Tuna, Crispy Wonton Chips, Teriyaki, Wasabi Cream, Chili Mayo, Wakame, Micro Cilantro

12" Pizzas

Margarita | V | 15

Buffalo Mozzarella, Marinara, Parmesan, Fresh Basil

BBQ Chicken* | 16

Red Onion, Thick-Cut Bacon, Scallions

Pepperoni* | 16

Three Cheese, Marinara, Basil

Ham & Pineapple* | 16

Charred Pineapple, Roasted Jalapeño, Thyme, Cured Ham, Fried Garlic

Platters

Crudités | GF, V | 205/25 People

Broccoli, Cauliflower, Carrots, Cucumbers, Celery, Mushrooms, Grape Tomatoes & Ranch Dip

Fresh Fruits & Seasonal Berries | GF, DF, VG | 237/25 People

Cheese Board & Fruit | 323/25 People

Assorted Sliced Breads, Crackers

Antipasto Platter | 291/25 People

Olives, Artichoke Hearts, Grilled Vegetables, Salami*, Prosciutto*, Cheeses, Sliced Breads, Crackers

Mignardises

Chocolate Crème Brûlée | V, GF | 60/Dozen

Passion Fruit Tartlet | V | 56/Dozen

Pâte de Fruits | V, GF, N | 53/Dozen

Pistachio Mousse Dome | V, N | 60/Dozen

Chocolate Cream Puff | V | 53/Dozen

Coconut Macaroon | V, GF, DF | 53/Dozen

GF Gluten-Free DF Dairy-Free V Vegetarian VG Vegan N Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

Prices do not include 21% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. January 2024





Plated Lunch

Lunch Menu \$50/Person

Appetizers

Served family style

Ahi Tuna Nachos*

Sesame-Seasoned Tuna, Crispy Wonton Chips, Teriyaki, Wasabi Cream, Chili Mayo, Wakame, Micro Cilantro

Chef's Selection of Pizzas

Margarita | V | , BBQ Chicken*, Pepperoni*

Entrées

Crispy Ginger Chicken Salad*

Crispy Fried Chicken, Artisan Lettuce, Napa Cabbage, Bell Pepper, Carrot, Mandarin Orange, Fried Garlic, Ginger-Hoisin-Sesame Vinaigrette

or

Fish & Chips* | DF

Crispy-Fried, Beer-Battered Cod, Potato Wedges, Slaw, Cocktail & Tartar Sauce

or

Peruvian Burger*

Thick-Cut Bacon, White Cheddar, Crispy Onion, House-Made BBQ Sauce, Arugula, Tomato

or

Porta "Betta" Bello | V, N

Marinated Portobello Mushroom, Roasted Pepper, Sun-Dried Tomato, Vegan Cashew Pesto, Arugula

Side

Served family style to accompany guests' lunch selections.

Wedge Cut Fries*

Bacon-Cheese Fondue & Spicy Fry Sauce

Dessert

Mud Pie | V

Chocolate Brownie, Chocolate Pastry Cream

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Plated Dinners

Four Course Dinner \$66/Person

Soup

Tomato Bisque | V

Slow-Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini

Salad

House Salad | VG

Mixed Green, Carrots, Cucumbers, Grape Tomatoes, Lemon Vinaigrette

Entrée

Peruvian Burger*

Thick-Cut Bacon, White Cheddar, Crispy Onion, House-Made BBQ Sauce, Arugula, Tomato, served with Potato Wedges

or

Cedar Plank Salmon*

10 oz. Seared Wild, Salmon, Wild Rice Pilaf, Roasted Bell Pepper, Preserved Lemon Dill Beurre Blanc

or

Porta "Betta" Bello | V, N

Marinated Portobello Mushroom, Roasted Pepper, Sun-Dried Tomato, Vegan Cashew Pesto, Arugula, served with Potato Wedges

Dessert

Mud Pie | V

Chocolate Brownie, Chocolate Pastry Cream

Five Course Dinner \$76/Person

Appetizers

Choose 2 Appetizers from the Reception section (except pizzas) to be served Family Style.

Soup

Classic Chicken Noodle*

Braised Chicken Breast, Mirepoix, Garlic, Thyme, Parsley

Salad

The Wedge*

Baby Iceberg Lettuce, Bleu Cheese, Bacon, Heirloom Tomato, Crispy Shallots, Smoked Bleu Cheese Dressing

Entrée

Classic Meatloaf*

Cheddar & Spring Vegetable Filled, Grilled Asparagus, Mashed Potatoes, Tomato Reduction, Bacon Jam

or

"Southern Comfort" Fried Chicken & Waffles*

Pickle Brine, Sweet & Spicy Glaze, Micro Cilantro, Caraway Waffle, Crispy Garlic

or

Eggplant Parmigiana | V

Breaded, Fried & Baked with House-Made Tomato Sauce, Pecorino, Mozzarella, Fresh Spinach Pasta

Dessert

Banoffee Cake | V

Layer Cake, Banana Toffee Crunchies

Six Course Dinner \$86/Person

Starter

Shrimp Cocktail* | GF

Classic Tartar & Cocktail Sauces, Lemon

Soup

Tomato Bisque | V

Slow-Simmered San Marzano Tomato, Vegetables, Basil, Garlic Gruyère Crostini

Salad

House Salad | VG

Mixed Green, Carrots, Cucumbers, Grape Tomatoes, Lemon Vinaigrette

Hot Appetizer

Kung Pao Cauliflower | V, N

Crushed Sriracha-Salted Peanuts, Toasted Sesame, Lime, Mint, Scallion, Gochujang Sauce

Entrée

Filet Mignon*

6 oz. Angus Beef, Roasted Carrot, Broccolini, Mashed Potatoes, Green Pepper Demi Glace, Bourbon, Garlic Butter

or

Pork Chop*

Smoked Iberian Pork, Roasted Brussels Sprout, Baby Carrot, Mashed Potato, Peach Sauce, Madeira Pork Jus

or

Cedar Plank Salmon*

10 oz. Seared Wild, Salmon, Wild Rice Pilaf, Roasted Bell Pepper, Preserved Lemon Dill Beurre Blanc

Dessert

Strawberry Rose | V

Layer Cake



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